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| **Fresh pasta squares with ricotta and spring vegetables**  Serves: 24 – 30 tastes  Source: SBS.com.au | |
| **Ingredients**  1 quantity egg pasta dough, rolled into 2.5 mm thick sheets  **Ricotta and vegetable sauce**  3–4 tbsp extra virgin olive oil, plus extra to serve  1 clove garlic, skin on, bashed with the back of a knife  2 spring onions, thinly sliced  2 zucchini, thinly sliced  200g spinach, chard or silverbeet, washed, stems discarded, leaves sliced  1 green colander of broad beans with pods removed, blanched, outer skins removed  salt  150 g full-cream ricotta  1 lemon, zest finely grated  Mint leaves, to garnish  Freshly ground black pepper | **Equipment**  Chopping boards  Knives  Large pot  Spoon measures  Colander  Slotted spoon  Microplane grater – to zest lemon  Measuring scales |
| **What to do:**   * Bring a large saucepan of salted water to the boil. * For the sauce, heat the olive oil in a medium frying pan over medium heat, add the garlic and spring onion and cook for 1–2 minutes or until fragrant. Add the zucchini and chard/spinach/silverbeet and cook, tossing often, for 5–6 minutes or until the zucchini is golden. Turn off the heat. * When the water comes to a rolling boil, drop in the broad beans and cook for 1–2 minutes. Lift them out with a slotted spoon and rinse them under cold water to arrest the cooking. Peel off the skins and add them and to the zucchini and season with salt. * Return the water to the boil, then gently drop in the pasta squares and cook for 1–2 minutes or until nicely al dente. * Turn the heat back on under the zucchini and broad bean mixture and remove the garlic clove. Using a slotted spoon, take out the cooked pasta squares and add them to the pan, along with a little pasta cooking water. Toss the pasta through the vegetables for 1–2 minutes or until well coated with the sauce. Add a little more pasta cooking water if the sauce looks a bit dry. * Divide the pasta and vegetables among shallow bowls and top with a good dollop of ricotta and a drizzle of olive oil. Scatter over the lemon zest and mint leaves and finish with a grinding of pepper. Serve and enjoy! | |